

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in this Application:

**Listing of Claims:**

1. (Canceled).
2. (Canceled).
3. (Canceled).
4. (Canceled).
5. (Canceled).
6. (Canceled).
7. (Canceled).
8. (Currently amended) A method of preparing food for cooking in oil, to control production of acrylamide upon cooking the food in oil, comprising the steps of:  
washing the food in distilled water for a time of at least about 10 minutes to extract asparagine and sugars from a surface of the food; and  
coating the food with an aqueous composition comprising about 0.2% (w/v) to about 40% (w/v) legume flour comprising chickpea flour.

9. (Canceled).
10. (Previously presented) A method according to claim 8 wherein the food is selected from the group consisting essentially of potato, rice, wheat, corn, rye, cassava, banana, plantains, sorghum, millets, and barley.
11. (Original) A method according to claim 10 wherein the food is a portion of a potato.
12. (Canceled).
13. (Canceled).
14. (Previously presented) A method according to claim 8 wherein the food is a vegetable.
15. (Canceled).

16. (Currently amended) A method of preparing and cooking food in oil, to control production of acrylamide, comprising the steps of:

washing the food in distilled water for a time of at least about 10 minutes to extract asparagine and sugars from a surface of the food; and

coating the food with an aqueous composition comprising about 0.2% (w/v) to about 10% (w/v) legume flour and about 0.1% (w/v) to about 5% (w/v) of at least one flour comprising chickpea flour.

17. (Original) A method according to claim 16 wherein the food is selected from the group consisting of potato, rice, wheat, corn, rye, cassava, banana, plantains, sorghum, millets, barley, chicken, beef, fish, shellfish, and a vegetable.

18. (Original) A method according to claim 17 wherein the food is a portion of a potato.

19. (Canceled).

20. (Canceled).

21. (Canceled).

22. (Canceled).

23. (Canceled).

24. (Canceled).

25. (Canceled).

26. (Currently amended) A method of preparing and cooking a substantially skinless portion of a potato in oil, to control production of acrylamide, comprising the steps of washing the portion in distilled water for a time of at least about 10 minutes to extract asparagine and sugars from a surface of the substantially skinless portion, and coating the portion with an aqueous composition comprising about 0.2% (w/v) to about 40% (w/v) legume flour comprising chickpea flour; and, cooking the portion in oil.